

The history of Château Soleil, located in Puisseguin, near Saint-Emilion, is that of a family tradition going back more than two centuries. Jean Soleil previously produced a generous, fruity wine on this exceptional 20 hectare estate and Château Soleil was even acknowledged as "first wine in its appellation" by the INAO during the 50th anniversary of the AOC Puisseguin Saint-Emilion...

In 2005, Château Soleil was acquired by a group of enthusiastic wine lovers including Didier Miqueu and Stephan von Neipperg, the owner of La Mondotte and Château Canon La Gaffelière, Premiers Grands Crus Classés in Saint-Emilion. These two men have worked hard, investing money and expertise to produce the best possible wine.

## Château SOLEIL Puisseguin Saint-Emilion

Color
Vineyard
Soil
Average Age of the Vines
Grape Varieties
Production
Second Wine
Winemaker/Consultant
Winemaking

SOLEIL

Red

20ha

Clay-limestone plateau

30 years

80% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc

60000-80000 bottles

Promesse de Château Soleil

Stephan von Neipperg

Fermentation are made in temperature-controlled concrete vats, pigeage and remontage. Grapes from each plot are put into separate vats. Just the right degree of extraction is sought during maceration. Malolactic fermentation takes place in barrel.

18-24 months in 50-80% new barrels, depending on the vintage.

Ageing

## Château SOLEIL 2010

Yield Blend Alcohol



Château Soleil is made from vines over thirty years old which grow on claylimestone soil. They have not only the power and structure of the finest wines of Saint-Emilion, but also the balance and finesse.

91-92 James Suckling

Winner of Coupe des Crus Puisseguin Saint-Emilion 2015



SOLEIL POINTEGEN AINT-HIGHEN

